



MEAT PROCESSING

TREIF Argon Plus Dicer



Globally trusted as the world's #1 in dicing equipment, offering the utmost in precision and consistency at every dice. The TREIF Argon Plus is programmable, to provide you with optimum results for your applications.

Widely used for meat, cheese, vegetables and more.

(Pictured tubs & trolley not included)



Standard Technical Specifications

Max. cut-off length (mm/inch)	1 - 50
Max. output	2.0t/h
Gridsets (mm/inch)	8/10/12
Chamber length	550mm
Dimensions - L x W x H	1864 x 1499 x 1200mm
Weight	415kg
Control Panel	7" Touch-screen
Power Supply	3-Phase 20A

Capacity and cutting technology

- Packing units / economy packs (optional) in accurate weight
- High cutting performance: up to 2 t/h (depending on product and degree of filling)
- Up to 50 cutting programs
- High capacity also for smaller dices / strips enabled by the cutting force with up to 300 rpm
- Optimum product compression as a result of the automatic pre-compression system (AVS)
- Flexibility and top performance – individually adjustable knife speed and versatile accessories for even greater product variety

Economic efficiency

- Use the pre-fill chamber in order to save time
- Processing of various raw products
- Highest possible product yield
- Reduce energy costs – the DHS system (Dynamic Hydraulic System) reduces the machine's heat load. The durability of the product is extended and the wear on the machine is demonstrably reduced.

Cleaning and operator comfort

- Fulfillment of the highest hygiene requirements through redesign of the advance system.
- Consistently ergonomic, even for cleaning
- Easy access to all machine parts for cleaning
- Gridset changes require no tools, thanks to "Click&Go" grid set
- User rights on four levels

Modifications made to the machine at time of purchase may change the technical specifications.



Applications



Foodservice ham strips



Diced bacon



Sliced ham / salami



Cheese